



Wine:	Waterford Estate The Jem		
Vintage:	2010		
Cultivars:	39% Cabernet Sauvignon, 23% Shiraz, 18% Merlot, 7% Mourvedre, 5% Cabernet franc, 3% Malbec, 3% Grenache, 2% Barbera		
Type:	Dry Red Wine		
Production Area:	Stellenbosch		
Bottling Date:	October 2012		
Yeast:	Various		
Fermentation:	Combination of barrel and stainless steel		
Barrel ageing:	20 Months – French, 225Ltr, 1/3 1 st , 2 nd & 3 rd fill		
Fining:	none		
Filtration:	Bulk filtration prior to bottling		
Analysis:	Alc vol %	14.03	FSO2 43 ppm
	RS g/l	2.49	TSO2 94 ppm
	TA g/l	5.67	pH 3.62
	VA g/l	0.66	

Description: With restrained aromas of pencil shavings, spices and cassis. The classically dry palate has a seamless balance between fruit purity and tannin austerity with a medium acidity. The opulent fruit and elegant style of the wine perfectly depicts the 2010 vintage and is a perfect reflection of Waterford's terroir. The wine will steadily develop over the next 10 -15 years.